

CLAIMS

1. Process for the preparation of an edible barrier for water and/or flavour and/or lipid transport in a food product, wherein a ferulylated compound is at least partly oxidized after applying it to the food product.
2. Process according to claim 1, wherein the ferulylated compound is a pectin.
3. Process according to claim 1, wherein the ferulylated compound is a vanillin coupled polymer, e.g. chitosan.
4. Process according to claims 1-3, said edible barrier having a thickness of about 2 to 1,500 micrometer.
5. Process according to any of claims 1-4, wherein the oxidation is carried out by an enzyme or enzymatic system.
6. Process according to claim 5, wherein the oxidation is carried out in situ by an enzyme or enzymatic system which is present in the food product.
7. Food product covered by the barrier made according to the process of claims 1-6.
8. Food product according to claim 7, comprising leaking ingredients such as vegetables, fruit, bread or fish.
